



OCTOBER SPECIALS

\$55

Served with a glass of house wine

Mains

Crisp Potato Gnocchi

Garlic butter prawns, saffron velouté, garden peas,
charred zucchini, rosemary pangrattato

Slow Braised Beef Short Rib

Paris mash, glazed heirloom carrot, charred Broccolini,
garden herb oil, thyme jus

Dessert

Warm French apple tart,
wattle seed crumb, vanilla bean ice cream

Ice cream and sorbet of the day in waffle basket

15% surcharge applies on public holidays.

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance.
Our team will make efforts to accommodate dietary requirements. However, due to the
shared production and serving environment, we cannot guarantee the complete omission of
such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.

Please note, no further discounts apply.

